

Attorney's Docket No.5051-461XX

PATENT

#6
5-19-03

IN THE UNITED STATES DESIGNATED OFFICE (DO/US)

In re: Application of Hudson et al.

Serial No.: To be assigned

Filed: Concurrently herewith

For: THERMAL AND PH STABLE PROTEIN THICKENING AGENT AND METHOD
OF MAKING THE SAME

Date: January 10, 2002

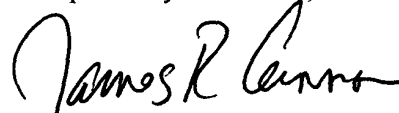
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INFORMATION DISCLOSURE STATEMENT

Sir:

Attached is a list of documents on form PTO-1449 together with a copy of each identified document. It is requested that these documents be considered by the Examiner and officially made of record in accordance with the provisions of 37 C.F.R. § 1.97 and Section 609 of the MPEP. The Commissioner is hereby authorized to charge any additional fee, which may be required, or credit any refund, to our Deposit Account No. 50-0220.

Respectfully submitted,


James R. Cannon
Registration No. 35,839



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PATENT TRADEMARK OFFICE

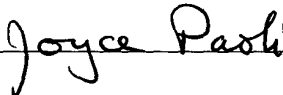
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Joyce Paoli



10/030666

JC13 Rec'd PGT/PTC 10 JAN 2002

Substitute form 1449A/PTO		Complete if Known	
INFORMATION DISCLOSURE STATEMENT BY APPLICANT (use as many sheets as necessary)		Application Number	Not yet assigned
		Filing Date	concurrently herewith
		First Named Inventor	Heather M. Hudson
		Group Art Unit	
		Examiner Name	not yet assigned
Sheet 1 of 1	Attorney Docket Number	5051-461XX	

U.S. PATENT DOCUMENTS						
Examiner Initials*	Cite No.	U.S. Patent Document		Name of Patentee or Applicant of Cited Document	Date of Publication of Cited Document MM-DD-YYYY	Pages, Columns, Lines, Where Relevant Passages or Relevant Figures Appear
		Number	Kind Code (if known)			
	1.	3,930,039		Kuipers	12/30/1975	
	2.	3,970,520		Feldman et al;	07/20/1976	
	3.	4,036,999		Grindstaff	07/19/1977	
	4.	4,088,791		Jones	05/09/1978	
	5.	4,251,562		LeGrand et al;	02/17/1981	
	6.	4,444,793		Schwartz et al;	04/24/1984	
	7.	4,460,615		Furukawa et al;	07/17/1984	
	8.	4,636,388		Lin et al;	01/13/1987	
	9.	4,847,096		Mellqvist et al;	07/11/1989	
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	12.	5,039,532		Jost et al;	08/13/1991	
	13.	5,147,677		Ziegler	09/15/1992	
	14.	5,217,741		Kawachi et al;	06/08/1993	
	15.	5,232,729		Katsuta et al;	08/03/1993	
	16.	5,350,590		McCarthy et al;	09/27/1994	
	17.	5,413,804		Rhodes	05/09/1995	
	18.	5,494,696		Holst et al;	02/27/1996	
	19.	5,503,864		Uchida et al;	04/02/1996	
	20.	5,589,357		Martinez et al;	12/31/1996	
	21.	5,643,622		Sawhill	07/01/1997	
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	23.	5,744,179		Shimamura et al;	04/28/1998	
	24.	5,750,183		Yamamoto et al;	05/12/1998	
	25.	5,882,705		Sato et al;	03/16/1999	

		25.		3,882,765		Date Recd.		3,882,765			
FOREIGN PATENT DOCUMENTS											
Examiner Initials*	Cite No.	Foreign Patent Document			Name of Patentee or Applicant of Cited Document	Date of Publication of Cited Document MM-DD-YYYY	Pages, Columns, Lines, Where Relevant Passages or Relevant Figures Appear	T			
		Office	Number	Kind Code (if known)							

OTHER PRIOR ART - NON PATENT LITERATURE DOCUMENTS				T
Examiner Initials*	Cite No.	Include name of the author (in CAPITAL LETTERS), title of the article (when appropriate), title of the item (book, magazine, journal, serial, symposium, catalog, etc.), date, page(s), volume-issue number(s), publisher, city and/or country where published		
	26.	Ju et al; "Effects of Limited Proteolysis of Gelation and Gel Properties of Whey Protein Isolate", J. Dairy Sci (1995) vol. 78: pp 2119-2128.		
	27.	Otte et al; "Effects of Limited Proteolysis on the Microstructure of Heat-Induced Whey Protein Gels at Varying pH", J. Dairy Sci. (1996) vol. 79: pp 782-790.		
	28.	Fennema, O., Food Chemistry, Marcel-Dekker, Inc. Pub. 3 rd . Ed. pg 204 (1996)		
	29.	Elofsson et al; "Characterization of a Cold-Gelling Whey Protein Concentrate", Int. Dairy Journal (1997) vol 7 pp 601-608.		
	30.	Pelletier; "A Comparison of Consistency and Taste of Five Commercial Thickeners", Dysphagia vol. 12 pp 74-78 (1997).		
	31.	Bryant et al; "Molecular basis of protein functionality with special consideration of cold-set gels derived from heat-denatured whey", Trends in Food Science & Technology. vol. 9 (1998) pp 143-151.		
	32.	Ju et al; "Gelation of hydrolysates of a whey protein isolate induced by heat, protease, salts and acid", Intl. Dairy Journal (abstract only), vol 8 (4), pp 303-309.		

Examiner Signature	Date Considered
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*EXAMINER: Initial if reference considered, whether or not citation is in conformance with MPEP 609. Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.